Drowsiness can't prevail against her appetite!

They're raving about it already!
The second chapter of two high school girls living and cooking together!

新米姉妹のふたりごはん

Let's have meal together!

柊ゆたか

※Egg Fluffy is a registered trademark of the Fukuroi Tourism Association

It's so wonderful
to have a sister!
The food's great.
Yesterday we had baked sardines for dinner and they were so good!
So crispy
juicy!
And the sliced ham was good too.
So it's been one week
It's good to see you're getting along with her
Ehehe
Hey
Do you know what school she's going to?
Huh?
Umm
She's wearing a sailor uniform,
If I remember correctly...
so she's probably going to Ooyama Affiliated High?

.....
What about her favorite celebrities?
Blood type?
Things she hates?
Best subject at school?
I-
I can tell you about her food
Sachi
I know you're a glutton, but
don't tell me food's the only thing you talk about at home.

It's nothing but food!!
What would you like for dinner tonight?
Curry!
How spicy do you want it on a scale of one to five?
E-Even when we can't talk in person, we're still messaging each other a lot!
About what?
I know absolutely nothing about Ayari-san?
Is it possible that
Sachi!!
You were in front of the ne
BAM!
Sachi, pass!
Huh?

I'm back!
ガチャ
.....
So she's not home yet
CRUNCH
CRUNCH
CRUNCH
Let's see if there's anything in her room
ナルホド
Here I go.
that I can use as a conversation starter...

...W-
CLOSE
Wow!
It's so organized!
While mine is full of Dad's weird souvenirs...
Oh!
All these cookbooks!
Looks tasty...
Even for food,
she sees it from another viewpoint...
Degrees Brix
Mo Karl Reaction
These are too hard for me to read!
Lonevisse Bonette Champignon w/ Escalope Tournee cut
Mixology
Tempering
Tharron
Molecular Gastronomy

もすっ
We're only separated by a single wall,
but it smells completely different in here.

What is this thing?
チャリ…
スッ
スッ
Oh!?
かしゃん

Nee-san?
Whaa!?
Nee-san,
what are you...
Oh!
I was wondering what this-

TL note: Form of yakuza punishment

Thank you for waiting
Kyah!!
CLINK
An egg?
Hold this firmly
Yes!
I'll start
TAP
.....!!

Nee-san.
Huh? I still have my pinky
What are you talking about?
It's ready.

Is this a soft-boiled egg!?
Hm?
This..
This is..
Could this be
egg
cutter
a tool for cutting eggs
A...
A tool just to cut eggs?
A tool just to cut eggs
So you weren't mad at me.

Then I'll take soy sauce
S-Salt!
Salt or soy sauce,
which would you like?
So gooey!
Let's
AH-
eat!
-MM!

Mnnn!!
Normally you'd have to serve soft-boiled eggs on a plate,
but using this egg cutter allows you to enjoy the egg on its own.
Ahhh
The gooey yolk mixed with the soft whites...
This is amazing!
This egg cutter
is so cool!!
There's plenty of raw eggs left.
I'll do it!

Woow!
This is fun!!
Phew
What should we do with these
It was so fun I couldn't stop

TIGHTEN
PULL
Tonight we'll have
"Egg Fluffy" for dinner.
Egg Fluffy?
That's a dish?
Is it fluffy?
Yes.
Egg Fluffy
is fluffy.

おっ
First we make a stock with seaweed and bonito
Adjust the taste with light soy sauce and salt to form a clear broth
Set aside a portion for mixing into the eggs. Pour the rest of the broth into a clay pot and turn on the stove on
Separate the yolks from the whites.
...and mix the yolks together with the leftover broth.
And now
we beat the whites!
しゃか
しゃか
しゃか
しゃか
しゃか

もも
Ooh!
カニカニ
Oh!
もっ
ちゃか
ちゃか
Looks hard
しゃか
しゃか
It's foamy!
Ha
Proud of her work
Ha
Put part of this into the yolk-broth mixture from before...
Fold it in with the spatula
When it's evenly mixed, you can mix it into the rest of the beaten whites
They also do this when making chiffon cake or soufflé.
This way you can mix them together without breaking too much of the foam

カパッ
カタ
カチ
When the broth in the clay pot starts boiling, turn off the heat
and quickly pour the mixed egg-broth mixture on top!
ジュワ〜
3
2
ガシッ
Here
...5
4
カポ、
Put the lid back on and wait ten minutes

we go!
Egg
Fluffy!!
Let's
eat!

It's so light and bubbly!
It melted!
SLURP
はも、
SLURP
It's fluffy and smooth, with a gentle taste!
ふわ
ふわ
ふわ
The broth's aroma seeps into every bit of the egg
It's blissful
もす、
The cooked layer underneath is fluffy too!
And it has a different textu-
は、
ニヘ!!
don't tell me food's the only thing you talk about at home.

What do you hate?
What shows do you like?
What school do you go to?
Ayari-san!
And do you have any fun memories...
to share...
When you came over to my room to play, I was so happy
so you were looking out for me, right?
I'm not very good at talking,
Thank you

I've always loved cooking
But most of the time I was by myself,
so I always ate on my own.
When we made the ham sandwiches together,
being able to eat them with you made me so happy
It was such a warm feeling.

Thank you... very much.
Ayari-san.
I can't cook like you.
And I might not be as great of a sister as you expected...
But I'll try to be the best sister I can
...So that was what you thought.
I had no clue.
Even though we were living together

I want seconds!
Delicious!
Mm!
ぱく
ぱく
ぱく

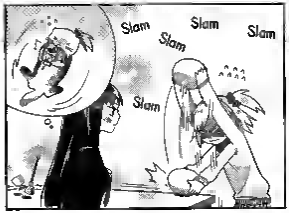
Please!
ジッ

THE EGGS ARE FLUFFY, AND SO ARE THEIR FEELINGS. ☆
◀◀◀ To be continued next issue!
October issue will be out August 27th!

今日のふたりレシピ vol. 2

today's futari recipe

I heard you have to make a hole in it with a hammer.
They say it's the world's largest egg.
How do you open this?
We received an ostrich egg from Dad.
But I want to crack it like this!



EGG FLUFFY (AYARI'S VERSION)

INGREDIENTS: 200ML STOCK (SEAWEED, SHIITAKE, AND BONITO), ONE EGG, 1/4 TEASPOON SALT, 1/4 TABLESPOON LIGHT SOY SAUCE, A DASH OF MIRIN (RICE WINE)

DIRECTIONS:

1. ADD SALT AND SOY SAUCE TO STOCK TO MAKE A CLEAR BROTH. SPLIT INTO TWO PORTIONS: 180ML (A) AND 20ML (B).
2. PUT (A) INTO A CLAY POT. PUT THE LID ON AND TURN THE STOVE ON.
3. SEPARATE THE YOLK FROM THE WHITE AND MIX THE YOLK INTO (B). ADD A DASH OF MIRIN.
4. USE A HAND MIXER (OR A WHISK IF YOU DON'T HAVE ONE) TO BEAT THE WHITES TO A WELL MIXED FOAM. (ABOUT 6-7 MIN.) THEN ADD IN MIXTURE FROM STEP 3 AND MIX WELL. (TL: REMEMBER AYARI'S TIP!)
5. TURN OFF THE STOVE WHEN THE POT FROM STEP 2 STARTS TO BOIL. QUICKLY POUR IN THE BEATEN EGG FROM STEP 4 AND CLOSE THE LID.

THE "EGG FLUFFY" FEATURED THIS CHAPTER LOOKS QUITE DELICIOUS! AYARI MADE IT SEEM EASY, BUT IT'S ACTUALLY PRETTY DIFFICULT TO PREPARE. ORIGINALLY A REGIONAL DISH HAILING FROM FUKUROI CITY, SHIZUOKA, IT BECAME FAMOUS AS GOURMET DISH DURING THE EDO PERIOD. IT WAS SERVED TO HONOR THE FAMILY OF THE SHOGUNATE, AND IT'S EVEN BEEN SAID TO BE A FAVORITE OF THE FAMOUS KONDO ISAMI. NOW IT'S RECEIVING INCREASING ATTENTION AS A LOCAL DISH AFTER BEING REVIVED BY THE FUKUI TOURISM ASSOCIATION. DIFFERENT FROM CHAWANMUSHI (JAPANESE STEAMED EGG CUSTARD), IT'S FLUFFY AS IT'S NAME SUGGESTS, AND REALLY GOOD!

THEY ONLY HAD TO MAKE EGG FLUFFY BECAUSE SACHI CRACKED SO MANY EGGS, BUT I KNOW THAT FEELING. THE EGG CUTTER (ALSO CALLED AN EGGSHELL CUTTER) IS JUST REALLY FUN TO USE. IT'S SIMPLE. REST THE EGG ON THE STAND, PUT THE EGG CUTTER ON TOP, SLIDE THE BALL UP AND LET IT DROP. THAT'S ALL YOU NEED TO DO TO CLEANLY CRACK IT. YOU CAN ORDER IT ONLINE FOR ABOUT ¥15. SO IF YOU'RE INTERESTED, THERE'S NOTHING STOPPING YOU!

THIS CHAPTER WASN'T JUST ABOUT EGG FLUFFY. THEY ALSO ATE SOME SOFT-BOILED EGGS. SACHI USED SALT, AND AYARI POURED SOY SAUCE ON HERS. BUT WHICH CAMP ARE YOU IN? I'M IN THE SOY SAUCE CAMP, BUT YOU SHOULD KNOW THAT EVEN WITHIN THE SOY SAUCE FACTION THERE'S PEOPLE WHO LIKE THEIR SOY SAUCE SWEET AND THOSE WHO LIKE IT SPICY.

MOST OF THE STUFF MARKETED AS "EGGS AND RICE SOY SAUCE" IS REALLY JUST SWEET SOY SAUCE. TO IMPROVE THE TASTE OF EGGS WITH SOY SAUCE, THE SWEETNESS HAD TO BE ADJUSTED. AN INNOVATION FIRST CONCEIVED BY HASHIMOTO SOY SAUCE FROM KUNAMOTO. MANY OF THE FACILITIES WERE DESIGNED WITH THIS FORMULA IN MIND, WHICH IS WHY MOST "EGGS AND RICE SOY SAUCE" TODAY ARE SWEET.

THE PROBLEM OF WHICH SOY SAUCE TO CHOOSE COMES DOWN TO PERSONAL PREFERENCE. FOR ME, A DARK SOY SAUCE GOES WELL WITH HARD-BOILED, BUT SOFT-BOILED EGGS ARE BETTER SERVED WITH SWEET SOY SAUCE. A FIRM SALTINESS WITH HARD YOLKS, A MELT-IN-YOUR-MOUTH SWEETNESS WITH GOOEY ONES.

RECENTLY, MANY DIFFERENT KINDS OF SINGLE-PURPOSE EGGS HAVE APPEARED ON THE MARKET. PRODUCTS LIKE "THE ULTIMATE EGGS WITH RICE EGG" OR "BOILING-ONLY EGGS" OR "FRIED-ONLY EGGS". IF YOU'RE INTERESTED, TRY ORDERING THEM ONLINE. EGGS, SIMPLE AND SUBLIME. WHETHER IT'S THE EGGS THEMSELVES OR THE CONDIMENTS YOU PUT ON THEM, EVERYTHING'S ENJOYABLE.

PRACTICAL!!

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

Futari Gohan

SUGIMURA KEI Profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOY SAUCE NOTEBOOK," "MAITTE," "HOT SAKE CLASSROOM" AND MANY OTHER WORKS. HE'LL TALK ABOUT THE COOKING FEATURED IN "SHINMAI SHIMAI NO FUTARI GOHAN" (BASED ON HIS OWN EXPERIENCES).

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